

# Chocolate beetroot cake recipe

By Angela Boggiano

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1. Serves 10-12
2. Takes 20 minutes to make and 50 minutes-1 hour in the oven, plus cooling

## Ingredients

1. 250g plain chocolate, broken up
2. 3 large free-range eggs
3. 200g light muscovado sugar
4. 100ml sunflower oil
5. 1 tsp vanilla extract
6. 100g self-raising flour
7. ½ tsp bicarbonate of soda
8. ½ tsp baking powder
9. 50g ground almonds
10. 250g raw beetroot

## For the icing

1. 150g plain chocolate
2. 100g icing sugar
3. 100g soured cream



## Method

1. 1. Preheat the oven to 180°C/fan160°C/gas 4. Grease a 22cm round, loose-bottomed cake tin with a little butter and line the base with baking paper.
2. 2. Place the plain chocolate in a bowl and set over a pan of gently simmering water. Allow the chocolate to melt slowly until smooth, then set aside to cool.
3. 3. Place the eggs, sugar and sunflower oil in a large mixing bowl and whisk together, using an electric hand whisk, for about 3 minutes until the mixture is smooth and creamy. Stir in vanilla extract, then sift over self-raising flour, bicarbonate of soda, baking powder and gently fold in, together with the ground almonds.
4. 4. Using a pair of rubber gloves to protect your fingers from staining, peel and grate the beetroot, then squeeze out the excess liquid. Fold the beetroot into the mixture with the cooled chocolate, until thoroughly mixed.
5. 5. Pour the mixture into the prepared tin and bake for 50 minutes-1 hour. Cover with foil if the cake browns too quickly. Test the cake by inserting a skewer into the centre to see if it comes out clean. Cool for a little while, then remove from the tin and leave to cool completely on a wire rack.
6. 6. For the icing, place 150g plain chocolate in a bowl set over a pan of gently simmering water. Allow to melt gently until smooth. Set aside to cool, then beat in icing sugar and soured cream until you have a thick, creamy and spreadable icing. Spread it over the top and sides of the cooled cake and serve.

From: <http://www.deliciousmagazine.co.uk/recipes/chocolate-beetroot-cake>